

# FARM FOOD SAFETY PLAN

## 20\_\_\_\_

Basic Plan

Operation Name
Manager or Owner
Food Safety Plan Editor
Food Safety Manager

Farm Mailing Address, City, State, and Zip Code
Farm Location if Different From Mailing Address
Phone Number
Email
Emergency Contacts

Date of Initial Plan Development
Plan revisions and updates are recorded in the Plan Updates form.

## Farm Description

Number of Fields or Growing Areas:

Acres of Growing Area:

Operation Number of Acres:

Farm Maps Are Attached.  
Contacts for contracted service providers are included for emergency maintenance.

- ☐ This farm is not eligible for exemption or a qualified exemption.  
☐ This farm is eligible for exemption.  
☐ This farm is eligible for a qualified exemption.  
(Records demonstrating eligibility and annual review are kept for three years and are attached.)

### Crops Grown On Farm Covered Under the Produce Safety Rule

<input type="checkbox"/> almonds	<input type="checkbox"/> apples	<input type="checkbox"/> apricots	<input type="checkbox"/> apriums
<input type="checkbox"/> Artichokes-globe-type	<input type="checkbox"/> Asian pears	<input type="checkbox"/> avocados	<input type="checkbox"/> babacos
<input type="checkbox"/> bananas	<input type="checkbox"/> Belgian endive	<input type="checkbox"/> blackberries	<input type="checkbox"/> blueberries
<input type="checkbox"/> boysenberries	<input type="checkbox"/> brazil nuts	<input type="checkbox"/> broad beans	<input type="checkbox"/> broccoli
<input type="checkbox"/> Brussels sprouts	<input type="checkbox"/> burdock	<input type="checkbox"/> cabbages	<input type="checkbox"/> Bok Choy
<input type="checkbox"/> mustard cabbage	<input type="checkbox"/> Napa cabbage	<input type="checkbox"/> cantaloupes	<input type="checkbox"/> carambolas
<input type="checkbox"/> carrots	<input type="checkbox"/> cauliflower	<input type="checkbox"/> celeriac	<input type="checkbox"/> celery
<input type="checkbox"/> chayote fruit	<input type="checkbox"/> cherries (sweet)	<input type="checkbox"/> chestnuts	<input type="checkbox"/> chicory roots and tops
<input type="checkbox"/> clementine	<input type="checkbox"/> grapefruit	<input type="checkbox"/> lemons	<input type="checkbox"/> limes
<input type="checkbox"/> mandarin	<input type="checkbox"/> oranges	<input type="checkbox"/> tangerines	<input type="checkbox"/> tangors
<input type="checkbox"/> uniq fruit	<input type="checkbox"/> cowpea beans	<input type="checkbox"/> cress-garden	<input type="checkbox"/> cucumbers
<input type="checkbox"/> curly endive	<input type="checkbox"/> currants	<input type="checkbox"/> dandelion leaves	<input type="checkbox"/> fennel-Florence
<input type="checkbox"/> garlic	<input type="checkbox"/> genip	<input type="checkbox"/> gooseberries	<input type="checkbox"/> grapes
<input type="checkbox"/> green beans	<input type="checkbox"/> guavas	<input type="checkbox"/> basil	<input type="checkbox"/> chives
<input type="checkbox"/> cilantro	<input type="checkbox"/> oregano	<input type="checkbox"/> parsley	<input type="checkbox"/> honeydew
<input type="checkbox"/> huckleberries	<input type="checkbox"/> Jerusalem artichokes	<input type="checkbox"/> kale	<input type="checkbox"/> kiwifruit
<input type="checkbox"/> kohlrabi	<input type="checkbox"/> kumquats	<input type="checkbox"/> leek	<input type="checkbox"/> lettuce
<input type="checkbox"/> lychees	<input type="checkbox"/> macadamia nuts	<input type="checkbox"/> mangos	<input type="checkbox"/> melon - Canary, Crenshaw, Persian
<input type="checkbox"/> mulberries	<input type="checkbox"/> mushrooms	<input type="checkbox"/> mustard greens	<input type="checkbox"/> nectarines
<input type="checkbox"/> onions	<input type="checkbox"/> papayas	<input type="checkbox"/> parsnips	<input type="checkbox"/> passion fruit
<input type="checkbox"/> peaches	<input type="checkbox"/> pears	<input type="checkbox"/> peas	<input type="checkbox"/> peas-pigeon
<input type="checkbox"/> Peppers - bell and hot	<input type="checkbox"/> pine nuts	<input type="checkbox"/> pineapples	<input type="checkbox"/> plantains
<input type="checkbox"/> plums	<input type="checkbox"/> plumcots	<input type="checkbox"/> quince	<input type="checkbox"/> radishes
<input type="checkbox"/> raspberries	<input type="checkbox"/> rhubarb	<input type="checkbox"/> rutabagas	<input type="checkbox"/> scallions
<input type="checkbox"/> shallots	<input type="checkbox"/> snow peas	<input type="checkbox"/> soursop	<input type="checkbox"/> spinach
<input type="checkbox"/> sprouts - alfalfa and mung bean	<input type="checkbox"/> strawberries	<input type="checkbox"/> summer squash - patty pan, yellow, and zucchini	<input type="checkbox"/> sweetsop
<input type="checkbox"/> Swiss chard	<input type="checkbox"/> taro	<input type="checkbox"/> tomatoes	<input type="checkbox"/> turmeric
<input type="checkbox"/> turnips - roots and tops	<input type="checkbox"/> walnuts	<input type="checkbox"/> watercress	<input type="checkbox"/> watermelons
<input type="checkbox"/> yams	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<b>Crops Grown On Farm Not Covered Under the Produce Safety Rule</b>			
<input type="checkbox"/> Asparagus	<input type="checkbox"/> beans, black	<input type="checkbox"/> beans, great Northern	<input type="checkbox"/> beans, kidney
<input type="checkbox"/> beans, lima	<input type="checkbox"/> beans, navy	<input type="checkbox"/> beans, pinto	<input type="checkbox"/> beets, garden (roots and tops)
<input type="checkbox"/> beets, sugar	<input type="checkbox"/> cashews	<input type="checkbox"/> cherries, sour	<input type="checkbox"/> chickpeas
<input type="checkbox"/> cocoa beans	<input type="checkbox"/> coffee beans	<input type="checkbox"/> collards	<input type="checkbox"/> corn, sweet
<input type="checkbox"/> cranberries	<input type="checkbox"/> dates	<input type="checkbox"/> dill (seeds and weed)	<input type="checkbox"/> eggplants
<input type="checkbox"/> figs	<input type="checkbox"/> ginger	<input type="checkbox"/> hazelnuts	<input type="checkbox"/> horseradish
<input type="checkbox"/> lentils	<input type="checkbox"/> okra	<input type="checkbox"/> peanuts	<input type="checkbox"/> pecans
<input type="checkbox"/> peppermint	<input type="checkbox"/> potatoes	<input type="checkbox"/> pumpkins	<input type="checkbox"/> squash, winter
<input type="checkbox"/> sweet potatoes	<input type="checkbox"/> water chestnuts		

<b>Personnel Qualification and Training</b>				<b>21 CFR Part 112, Subpart C</b>
§112.21	Personnel must have a combination of education, training, and experience necessary to ensure compliance with the Produce Safety Rule. Personnel are trained upon hiring and at least once annually. Training is conducted to be easily understood and is repeated when noncompliance with the Produce Safety Rule is observed.			
§112.22	The following supervisors have completed the Produce Safety Alliance Grower Training Course:			
	Name:	Date Completed:	Class Number:	
	All personnel receive training that includes: <ul style="list-style-type: none"> <li>• Principles of food hygiene and safety</li> <li>• Importance of health and personal hygiene for personnel and visitors which includes recognizing symptoms of health condition that can result in contamination of covered produce or food contact surfaces.</li> <li>• The FDA standards of the Produce Safety Rule</li> <li>• Recognizing produce that must not be harvested</li> <li>• Inspection of harvest containers and equipment and correcting problems or reporting problems to prevent contamination</li> </ul>			
§112.23	Person(s) responsible for ensuring operations are compliant with the Produce Safety Rule:			
§112.30	Training records including the date, topics covered, and person(s) trained are recorded in the Worker Training Log attached to this plan.			

<b>Health and Hygiene</b>		<b>21 CFR Part 112, Subpart D</b>
§112.31	Personnel with an applicable health condition or show signs of a health condition are excluded from working in areas that may result in food contamination. Personnel are instructed to notify a supervisor if they have, or possibly have, an applicable health condition.	

## Health and Hygiene Continued

§112.32	All personnel must wear clean clothes and maintain personal cleanliness when contact with produce is possible. Personnel must avoid animal and animal waste contact. All personnel must wash their hands thoroughly with soap and water before starting work, before putting on gloves, after toilet use, when returning to the work station, after contacting animals or animal waste, or any other times their hands may be contaminated.
	If Single-use gloves are used when handling covered produce or food contact surfaces, gloves are discarded when leaving the work station and new clean gloves are used when returning to the work station. New gloves are stored in a convenient location next to work stations.
	If reusable gloves are used when handling covered produce or food contact surfaces, gloves are changed or replaced when contaminated or possibly contaminated. Gloves are not to be placed in clothing pockets and are not to be worn in vehicles, break areas, or toilet facilities. Gloves are stored when not in use in a manner to avoid contamination. Gloves are not to be taken home by personnel.
	Jewelry or loose items are not permitted when handling covered produce with the exception of a plain ring that can be adequately cleaned and sanitized. Hand jewelry may be worn if covered by a glove.
	Eating, chewing gum, or using tobacco products is not allowed in areas with covered produce. Drinking water is permitted in designated areas. Break areas are not allowed in areas with covered produce.
§112.33	Visitors are trained with farm food safety policies to prevent contamination of covered produce prior to entering areas with covered produce. Visitors must sign and date a visitor training sign in sheet.
	Employees are instructed to not handle produce in the event of cuts or abrasions. Minor injuries are cleaned, bandaged, and covered prior to resuming work to prevent blood and bodily fluids from contaminating produce. Any surfaces contacting bodily fluid are cleaned and sanitized prior to contact with produce. Any produce coming in contact with bodily fluid is thrown away and not allowed to enter commerce.

## Agricultural Water

## 21 CFR Part 112, Subpart E

	The agricultural water sources for growing, harvesting, and handling activities at this farm are:			
	Source	Water is used during:		
		Growing	Harvest	Handling
	<input type="checkbox"/> Water sources are included in an attached list.			
§112.42	All water sources and water systems are inspected at the beginning of the growing season and regularly during the season. Conditions that may introduce hazards or contamination to produce are identified and corrected. Water sources are kept free of debris, trash, animals, and other sources of contamination. Fields are managed to reduce or eliminate pooling water. Pooled water is prevented from contacting covered produce. Water system inspection reports and corrections are dated and kept on file.			

## Agricultural Water Continued

§112.44	<p>Untreated surface water is not used for sprout irrigation, does not contact produce during or after harvest, is not used for ice, does not contact food contact surfaces, and is not used for hand washing. Agricultural water used for growing will have a geometric mean of no more than 126 colony forming units of generic <i>E. Coli</i> per 100 mL of water and a statistical threshold value of no more than 410 colony forming units of generic <i>E. coli</i> per 100 mL of water.</p> <p>If water from a public water system or supply is used, results or certificates showing the water meets the microbial requirements are kept.</p>
§112.45	<p>If an agricultural water source has been tested and found as not safe, water use for food or food contact surfaces will stop immediately. The water system will be inspected and conditions creating unsafe water will be corrected. The corrections will be monitored to determine if further changes are required. Documentation of inspections and corrections is kept as part of this plan. Unsafe water used for growing will be discontinued unless an appropriate time interval can be used. Documentation supporting the die-off time interval, date of irrigation, harvest, and storage dates are attached. Water sampling date and location and test results are kept as part of this plan.</p>
§112.46	<p>Water sampling from each water source will be used to create a water quality profile. Water sampling will be completed before harvesting and as close to harvest as possible.</p> <p>Untreated surface water will be initially sampled at least 20 times over a two to four year period and sampled at least five times per year after initial sampling. The water quality profile will be derived from the most recent 20 sample results.</p> <p>Untreated ground water will be initially sampled at least four times during the growing season of one year and sampled at least once per year after initial sampling. The water quality profile will be derived from the most recent four sample results.</p> <p>If the water quality profile is thought to have changed after the initial sampling, a new water quality profile will be established using the same methods as initial sampling.</p>
§112.47	<p>Water samples may be taken by farm personnel, someone acting on the farm's behalf, or by a third party. Water samples must be aseptically collected. Sampling bottles must be sterile and not rinsed prior to sampling. When sampling from a water distribution system, water will be flushed prior to sampling.</p>
§112.48	<p>When recirculated water is used, water is changed according to the attached schedule.</p> <p>Water is visually monitored during harvest, packing, and holding activities to ensure buildup of organic material does not affect water quality. Water temperature is maintained and monitored to minimize infiltration of microorganisms into produce.</p>

Additional Information:

<b>Biological Soil Amendments of Animal Origin and Human Waste</b>		<b>21 CFR Part 112, Subpart F</b>
§112.52	<p>If untreated BSAAOs or agricultural tea is used: BSAAO and agricultural tea is handled, conveyed, and stored in a manner so that it is not a source of contamination to covered produce, food contact surfaces, water sources, or other soil amendments. Equipment used for handling untreated BSAAOs is designated for use with BSAAO only and is separated from other equipment. Equipment and tools are cleaned and sanitized prior to potentially contacting covered produce. Traffic through the BSAAO storage area is not allowed. The path around the storage area will be used for foot and vehicle traffic. The storage area is designed to prevent runoff from the location to adjacent areas. Piles may be covered or separated from adjacent areas with a berm. Untreated BSAAO is handled to avoid contaminating treated compost. If treated BSAAO is contaminated thought to have been contaminated, it is handled as untreated BSAAO. Appropriate measures will be taken to prevent animal access to the BSAAO to prevent contamination and spread.</p>	
§112.53	Human waste is not used for growing produce.	
§112.54	<p>Treated BSAAO may be purchased and used. Documentation showing that the BSAAO has been treated with a scientifically valid process and has not been contaminated will be retained on file and will be updated at least annually for each supplier. BSAAO may be treated on the farm. Records and documentation supporting scientifically valid process for treatment will be kept on file. BSAAO may be treated on the farm by a turned composting method. The compost pile will be maintained at 131 °F for 15 days and will be completely turned at least five times during the 15 days and allowed to cure. Records including inputs, time, temperature measurements, and dates of turning will be kept.</p>	
§112.56	<p>Untreated BSAAO that does not contact covered produce during application and potential contact is minimized after application can be applied no less than 120 days prior to harvest. Application dates and dates of harvest are recorded. Untreated BSAAO that does not contact covered produce during or after application may be applied up to the time of harvest. Compost that has been treated and applied in a way to minimize contact with covered produce during and after application may be applied up to the time of harvest.</p>	

<b>Domesticated and Wild Animals</b>		<b>21 CFR Part 112, Subpart I</b>
§112.83 §112.134	<p>Outdoor or partially enclosed areas are assessed throughout the growing season for potential animal intrusion and contamination. A preharvest inspection of all covered produce is conducted to identify contamination with animal waste. Produce that is contaminated or is likely to be contaminated is not harvested. A no harvest buffer is determined based on the type and extent of the animal waste. Animal wastes are removed from the field or buried if the waste is not near covered produce. Measures will then be taken to prevent future animal intrusion.</p>	
	Domestic animals are excluded from produce fields and areas for packing and storing covered produce. Domestic animal waste is managed to avoid potential contact with produce, water sources, and water distribution systems.	
	Animals are excluded from indoor areas where covered produce is handled or stored.	
	Adjacent land, livestock and wildlife use, water runoff potential, and potential for water source contamination have been assessed and measures are taken to prevent	

	contamination of covered produce.
<b>Growing, Harvesting, Packing, and Holding Activities</b> <b>21 CFR Part 112, Subpart K</b>	
§112.111	Covered produce is kept separate from excluded produce except when covered and excluded produce are packaged together for distribution. All equipment, tools, and contact surfaces used for excluded produce are cleaned and sanitized as necessary prior to use with covered produce.
§112.113	Harvested covered produce is handled to protect against contamination. Covered produce is handled to avoid contact with soil and dirty containers or materials.
§112.114	Dropped covered produce will not be distributed. Produce that grows on the ground or underground or is dropped as part of harvest is not considered dropped produce.
§112.115	Any packaging used for covered produce will allow for air flow to prevent the formation of <i>Clostridium botulinum</i> toxin if the toxin is a known or a foreseeable hazard.
§112.116	Packing material and food contact surfaces are cleanable and do not support growth or transfer of bacteria. Packing material and food contact surfaces are cleaned and sanitized as necessary prior to use.

<b>Equipment, Tools, Buildings and Sanitation</b> <b>21 CFR Part 112, Subpart L</b>	
§112.123 §112.140	All equipment and tools are cleanable and are maintained. Equipment cleaning records are kept on file. Material used for repairs are able to be cleaned adequately. Equipment is installed to allow for cleaning of adjacent areas. Seams on equipment and tools are maintained to minimize the accumulation of filth. Food contact surfaces on equipment and tools are inspected, cleaned, and sanitized prior to contacting covered produce. Surfaces with the potential of contacting covered produce are cleaned and sanitized as necessary to prevent contamination of covered produce. Tractors and vehicles are cleaned and maintained to prevent potential contamination of covered produce and food contact surfaces.
§112.124	Instruments and controls for measurements of temperature, pH, sanitizer efficacy, or other conditions are accurate, maintained, are adequate for the intended use.
§112.125	Equipment used for transport of covered produce is adequate for use and is cleaned prior to transporting covered produce.
§112.126	Buildings are adequately cleaned to prevent contamination of covered produce. Drainage for water discharge is maintained to prevent contaminating covered produce. Floors, walls, ceilings, fixtures, ducts, pipes, etc. are maintained to avoid contamination of covered produce or food contact surfaces. Overhead structures are maintained to prevent condensate from dripping on food contact surfaces and covered produce.
§112.128	Monitoring for pests in buildings is conducted routinely and recorded. Ceilings, doors, windows, and walls are sealed to prevent entry by pests. The surrounding walls of the building are kept clear of debris that can provide habitat for pests. Trash and cull piles are stored away from packing areas. Partially open buildings are monitored for pest activity and pests are removed when found. Procedures are used to discourage birds and rodents from nesting within the building.

## Equipment, Tools, Buildings and Sanitation Continued

§112.33 §112.129 §112.130	Toilets and hand washing facilities are provided for employees and visitors. The toilets are readily available and are located and maintained away from areas of covered activity. Toilets are supplied with toilet paper and cleaned as needed and cleaning dates and methods are recorded. Toilets are maintained to provide adequate disposal of waste and toilet paper. Hand washing facilities are located in close proximity of the toilets. Hand washing facilities are supplied with soap, sanitizer, sanitary running water, single service towels, and waste disposal cans. Waste water is collected and prevented from flowing onto or splashing covered produce or water sources. Hand washing facilities are maintained to prevent leaks. Hand sanitizers may not be used as a replacement for soap and water for washing hands.
§112.131	Sewage is disposed through an adequate system. The system is maintained to prevent leaks and spills of human waste. Waste systems are monitored periodically and especially after flooding or natural events that may damage the system. Corrective actions are taken to ensure the system is operating properly.
§112.133	Plumbing is maintained to be adequate for providing flow without contaminating covered produce. Water systems are designed and maintained to prevent back flow from waste water to water used in covered activities.
§112.132	Trash, litter, and waste are disposed of properly to prevent pest establishment and contamination of covered produce or areas used for covered activity.

## Records

## 21 CFR Part 112, Subpart O

§112.161	<p>All records include:</p> <ul style="list-style-type: none"> <li>• The name and location of the farm</li> <li>• Actual values and observations from monitoring</li> <li>• An adequate description of covered produce</li> <li>• The location or growing area</li> <li>• The date and time of the recorded activity</li> </ul> <p>All records are created at the time of the activity and are accurate and legible. All records are signed and dated by the person performing the activity and reviewed, dated, and signed by a supervisor within reasonable time.</p>
§112.162	Records may be stored offsite if the records can be retrieved within 24 hours of request.
§112.164	Records are kept for at least two years from the record's creation and will be available for inspection and copying upon FDA request. Records for equipment, processes, analyses, sampling, action plans, results of scientific studies and tests are kept for at least 2 years after discontinuing the use of the equipment, processes, analyses, sampling, or action plans.
§112.165 §112.166	Records will be original, true copies, or electronic. True copies and electronic forms will be provided to FDA in an accessible and legible format.

Additional Information:



UTAH DEPARTMENT OF AGRICULTURE AND FOOD

# FARM PRODUCE SAFETY PLAN

20\_\_\_\_

Advanced Plan

Operation Name
Manager or Owner
Food Safety Plan Editor
Food Safety Manager

Farm Mailing Address, City, State, and Zip Code
Farm Location if Different From Mailing Address
Phone Number
Email
Emergency Contacts

Date of Initial Plan Development
Plan revisions and updates are recorded in the Plan Updates form.

Section numbers in this plan refer to the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption. 21CFR Part 112

## Farm Description

Number of Fields or Growing Areas:

Acres of Growing Area:

Operation Number of Acres:

Farm Maps Are Attached.

☐ Contacts for contracted service providers are included for emergency maintenance.

☐ This farm is not eligible for exemption or a qualified exemption under FSMA.

☐ This farm is eligible for exemption under FSMA.

☐ \*\*This farm is eligible for a qualified exemption under FSMA. (Records demonstrating eligibility and annual review are kept for three years and are attached.)

\* - Denotes records that are required.

\*\* - Denotes records that are required and must be reviewed, dated, and signed by a supervisor within reasonable time from the records' creation.

### Crops Grown On Farm Covered Under the Produce Safety Rule

<input type="checkbox"/> almonds	<input type="checkbox"/> apples	<input type="checkbox"/> apricots	<input type="checkbox"/> apriums
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	Name:	Date Completed:	Class Number:
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	<input type="checkbox"/> Gloves are not used.	
	Jewelry or loose items are not permitted when handling covered produce with the exception of a plain ring that can be adequately cleaned and sanitized. Hand jewelry may be worn if covered by a glove.	
	Eating, chewing gum, or using tobacco products is not allowed in areas with covered produce. Drinking beverages is permitted in designated areas. Break areas are not allowed in areas with covered produce.	
	Employees are allowed to drink water in areas near covered produce. Cell phone use is not allowed while harvesting or handling covered produce.	
§112.33	Visitors are trained with farm food safety policies to prevent contamination of covered produce prior to entering areas with covered produce. Visitors must sign and date a visitor training sign in sheet.	
	Employees are instructed to not handle produce in the event of cuts or abrasions. Minor injuries are cleaned, bandaged, and covered prior to resuming work to prevent blood and bodily fluids from contaminating produce. Any surfaces contacting bodily fluids are cleaned and sanitized prior to contact with produce. Soil that has contacted bodily fluids is removed. Any produce coming in contact with bodily fluid is thrown away and not allowed to enter commerce. Incidences of health concern are recorded using Injury/Illness Report forms. First aid kits are inspected as necessary with findings recorded in First Aid Kit Log forms. Items in the first aid kit are replaced after expiring.	

Agricultural Water		21 CFR Part 112, Subpart E			
	The agricultural water sources for growing, harvesting, and handling activities at this farm are:				
	Source	Water is Treated	Water is used during: Growing   Harvest   Handling		
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/> Water sources are included in an attached list.				
§112.42 §112.50	All water sources and water systems are inspected at the beginning of the growing season and regularly during the season. ** Water System Inspection Record forms are maintained and kept on file. Conditions that may introduce hazards or contamination to produce are identified and corrected. Water sources are kept free of debris, trash, animals, and other sources of contamination. Fields are managed to reduce or eliminate pooling water. Pooled water is prevented from contacting covered produce.				
§112.43	<input type="checkbox"/> Agricultural water is treated by the farm operation. Treatment is a method that effectively reduces microbial levels to meet the required quality criteria. ** Data to support the use of these methods are kept on file. Treated water is monitored to ensure safe and sanitary water quality. ** Results and findings of monitoring are kept on file.				
§112.44 §112.50	<input type="checkbox"/> Untreated water is used by the farm operation. Untreated surface water is not used for sprout irrigation, does not contact produce during or after harvest, is not used for ice, does not contact food contact surfaces, and is not used for hand washing. <input type="checkbox"/> Water from a public water system or supply is used. * Results or certificates showing the water meets the microbial requirements are kept.				
	Agricultural water used for growing that contacts covered produce will have a geometric mean of no more than 126 colony forming units of generic <i>E. Coli</i> per 100 mL of water and a statistical threshold value of no more than 410 colony forming units of generic <i>E. coli</i> per 100 mL of water. Water Source Testing Log forms are kept on file for each sampling.				
	Agricultural water used for contact of covered produce during or after harvest, ice, and hand washing will have no detectable generic <i>E. Coli</i> in 100 mL of water.				
§112.45	<p>If an agricultural water source has been tested and found as not safe, water used for food contact, food contact surfaces, or hand washing will stop immediately. The waters system will be inspected and conditions creating unsafe water will be corrected. The corrections will be monitored to determine if further changes are required. Documentation of inspections and corrections are kept on file as Water Source Testing Log forms.</p> <p>Unsafe water used for growing that contacts covered produce will be discontinued before the following year unless an appropriate time interval can be used. Agricultural **Water Die-Off Corrective Measures Record forms are completed to document the die-off time interval, date of irrigation, harvest, and storage dates. Water sampling date, location, and test results are kept.</p> <p><input type="checkbox"/> A microbial die-off rate between last irrigation and harvest of 0.5 log per day for up to four days is used to reduce the geometric mean and statistical threshold value to meet quality criteria.</p> <p><input type="checkbox"/> An alternative die-off rate between last irrigation and harvest is used.</p> <p>* Documentation to support the use of the alternative is kept on file.</p>				

<b>Agricultural Water Continued</b>	
§112.45	<input type="checkbox"/> A microbial die-off rate and maximum time interval between harvest and end of storage or a calculated log reduction with microbial removal rates from washing activities is used to meet quality criteria. ** Documents kept include records for the time interval, how the interval was determined, dates of last irrigation, harvest, and end of storage, and washing activities.
§112.46	<p>Water sampling from each untreated water source will be used to create a water quality profile. Water sampling will be completed before harvesting and as close to harvest as possible.</p> <input type="checkbox"/> Untreated surface water is used and will be initially sampled at least 20 times over a two to four year period and sampled at least five times per year after initial sampling. The water quality profile will be derived from the most recent 20 sample results. <input type="checkbox"/> Untreated ground water is used and will be initially sampled at least four times during the growing season of one year and sampled at least once per year after initial sampling. The water quality profile will be derived from the most recent four sample results. Untreated ground water that contacts covered produce, food contact surfaces, or hand washing may be tested at least four times during the growing season and at least once per year after if the water meets the required criteria. If the any annual test does not meet the required criteria, at least four tests per growing season will be conducted.
	If the water quality profile is thought to have changed after the initial sampling, a new water quality profile will be established. The new profile will include the current annual and new sample results.
§112.47	Water samples may be taken by farm personnel, someone acting on the farm's behalf, or by a third party. Water samples must be aseptically collected. Sampling bottles must be sterile and not rinsed prior to sampling. When sampling from a water distribution system, water will be flushed prior to sampling.
§112.48	<p>When recirculated water is used, water is monitored and changed according to the attached schedule.</p> <p>Water is visually monitored during harvest, packing, and holding activities to ensure buildup of organic material does not affect water quality. Water temperature is maintained and monitored to minimize infiltration of microorganisms into produce. Sanitizer use in wash water is recorded using the Wash Water Sanitizer Log form.</p>
§112.50	** All laboratory test results and documents from sampling and testing will be kept on file. ** Any alternative methods used to satisfy the requirements of the Produce Safety Rule will be documented and verified by scientific data or information.

<b>Biological Soil Amendments of Animal Origin and Human Waste (BSAAO)      21 CFR Part 112, Subpart F</b>	
§112.52	<p>If untreated BSAAOs or agricultural tea is used:</p> <p>BSAAO and agricultural tea is handled, transported, and stored so that it is not a source of contamination to covered produce, food contact surfaces, water sources, or other soil amendments. Equipment used for handling untreated BSAAOs is designated for use with BSAAO only and is separated from other equipment. Equipment and tools are cleaned and sanitized prior to potentially contacting covered produce. Traffic through the BSAAO storage area is not allowed. The path around the storage area will be used for foot and vehicle traffic. The storage area is designed to prevent runoff from the location to adjacent areas.</p>

## Biological Soil Amendments of Animal Origin and Human Waste Continued

	Piles may be covered or are separated from adjacent areas with a berm or buffer area. Untreated BSAAO is handled to avoid contaminating treated compost. If treated BSAAO is contaminated thought to have been contaminated, it is handled as untreated BSAAO. Appropriate measures will be taken to prevent animal access to the BSAAO to prevent contamination and spread. Use of untreated soil amendments is recorded using Manure Application Logs.
§112.53	Human waste is not used for growing produce.
§112.54	<p>Treated BSAAO may be purchased and used. * Documentation showing that the BSAAO has been treated with a scientifically valid process and has not been contaminated will be retained on file and will be updated at least annually for each supplier. BSAAO may be treated on the farm with a scientifically valid process. Documents showing the microbial standards are met would be retained.</p> <p>BSAAO may be treated on the farm by a turned composting method. The compost pile will be maintained at 131 °F for 15 days and will be completely turned at least five times during the 15 days and allowed to cure. The 15 days are not required to be consecutive. ** Compost Treatment Record forms are kept. Records include inputs, time, temperature measurements, and dates of turning.</p>
§112.56	Untreated BSAAO that does not contact covered produce during application and potential contact is minimized after application can be applied no less than 120 days prior to harvest. Untreated BSAAO that does not contact covered produce during or after application may be applied up to the time of harvest. Untreated BSAAO will not be applied during the flowering period of the crop. Compost that has been treated and applied in a way to minimize contact with covered produce during and after application may be applied up to the time of harvest. Application dates and dates of harvest are recorded.

## Domesticated and Wild Animals

## 21 CFR Part 112, Subpart I

§112.83 §112.112 §112.127 §112.134	<p>Outdoor or partially enclosed areas are assessed throughout the growing season for potential animal intrusion and contamination. A preharvest inspection of all covered produce is conducted to identify contamination with animal waste. Produce that is contaminated or is likely to be contaminated is not harvested. A no-harvest buffer is determined based on the type and extent of the animal waste. Animal wastes are removed from the field or buried if the waste is not near covered produce. Measures will then be taken to prevent future animal intrusion. Preharvest Assessment Log and Fence Perimeter and Field Inspection Log forms are used to record findings of preharvest inspections. Animal activity may be recorded in the Animal Activity Log.</p> <p>Domestic animals are excluded from produce fields and areas for packing and storing covered produce. Domestic animal waste is managed to avoid potential contact with produce, water sources, and water distribution systems.</p> <p>Animals are excluded from indoor areas where covered produce is handled or stored.</p> <p>Adjacent land, livestock and wildlife use, water runoff potential, and potential for water source contamination have been assessed and measures are taken to prevent contamination of covered produce.</p>
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<b>Growing, Harvesting, Packing, and Holding Activities</b> <b>21 CFR Part 112, Subpart K</b>	
§112.111	If both covered and not covered produce are grown, harvested, or packed: Covered produce is kept separate from excluded produce except when covered and excluded produce are packaged together for distribution. All equipment, tools, and contact surfaces used for excluded produce are cleaned and sanitized as necessary prior to use with covered produce.
§112.113	Harvested covered produce is handled to protect against contamination. Covered produce is handled to avoid contact with soil and dirty containers or materials.
§112.114	Dropped covered produce will not be distributed. Produce that grows on the ground or underground or is dropped as part of harvest is not considered dropped produce. Produce that is disposed of may be recorded with the Product Disposal Form.
§112.115	Any packaging used for covered produce will allow for air flow to prevent the formation of <i>Clostridium botulinum</i> toxin if the toxin is a known or a foreseeable hazard.
§112.116	Packing material and food contact surfaces are cleanable or single use and do not support growth or transfer of bacteria. Reused packing material and food contact surfaces are cleaned and sanitized as necessary prior to use.

<b>Equipment, Tools, Buildings and Sanitation</b> <b>21 CFR Part 112, Subpart L</b>	
§112.123	All equipment and tools are cleanable and are maintained. Material used for repairs are able to be cleaned adequately. Equipment is installed to allow for cleaning of adjacent areas. Seams on equipment and tools are maintained to minimize the accumulation of filth. Equipment surfaces with the potential of contacting covered produce are inspected, cleaned, and sanitized as necessary to prevent contamination of covered produce. Non-food-surfaces are inspected for wear, damage, and likely contaminants to prevent contamination of covered produce.
	When not in use, equipment that may contact covered produce is stored to prevent contamination or attract pests.
	Harvest containers are not placed on the ground. If harvest containers are placed on the ground, they are not stacked on other containers.
	Tractors, transport equipment, and vehicles are cleaned and maintained to prevent potential contamination of covered produce and food contact surfaces. Maintenance is recorded in the Equipment/Vehicle Maintenance Log.
§112.124	Instruments and controls for measurements of temperature, pH, sanitizer, or other conditions are accurate, are adequate for the intended use, and are maintained and logged.
§112.125	Equipment used for transport of covered produce is adequate for use and is cleaned prior to transporting covered produce. Surfaces that may contact intended food contact surfaces are also cleaned.
§112.126	Buildings are adequately cleaned to prevent contamination of covered produce. Drainage for water discharge is maintained to prevent contaminating covered produce. Floors, walls, ceilings, fixtures, ducts, pipes, etc. are maintained to avoid contamination of covered produce or food contact surfaces. Overhead structures are maintained to prevent condensate from dripping on food contact surfaces and covered produce. Refrigeration storage areas are monitored and findings are documented with Cooler Temperature Log and Storage Cooler Cleaning Log forms.



## Equipment, Tools, Buildings and Sanitation Continued

	Activities that are likely to contaminate covered produce, such as sweeping or transporting incoming produce, are separated from covered produce handling or packing activities by timing, location, or barriers.
§112.128	Monitoring for pests in enclosed buildings is conducted routinely and recorded on Pest/Rodent Control Log forms. Ceilings, doors, windows, and walls are sealed to prevent entry by pests. The surrounding walls of the building are kept clear of debris that can provide habitat for pests. Trash and cull piles are stored away from packing areas.
	Partially open buildings are monitored for pest activity and pests are removed when found. Appropriate activities and materials are used to discourage birds and rodents from nesting within the building. Pest monitoring is recorded with Pest/Rodent Control Log forms. Pesticide use is recorded using Pesticide Application Record forms.
	Any pesticide use is recorded using Pesticide Application Record forms or by documents provided by contract applicators if hired.
§112.33 §112.129 §112.130	Toilets and hand washing facilities are provided for employees and visitors. The toilets are readily available and are located and maintained in a way to prevent potential contamination of covered produce. Toilets are supplied with toilet paper and cleaned as needed. Toilets are maintained to provide adequate disposal of waste and toilet paper. Hand washing facilities are located in close proximity of the toilets or working stations. Hand washing facilities are supplied with soap, sanitizer, sanitary running water, single service towels, and waste disposal cans. Wash water will have no detectable generic <i>E. coli</i> in 100 mL of water. Waste water is collected and prevented from flowing onto or splashing covered produce or water sources. Hand washing facilities are maintained to prevent leaks. Hand sanitizers may not be used as a replacement for soap and water for washing hands. Documentation of inspection and cleaning include Field Sanitation Unit and Wash Station Service Logs and Restroom Cleaning Logs.
§112.131	Sewage is disposed through an adequate system. The system is maintained to prevent leaks and spills of human waste. Waste systems are monitored periodically and especially after flooding or natural events that may damage the system. Corrective actions are taken to ensure the system is operating properly.
§112.133	Plumbing is maintained to be adequate for providing flow without contaminating covered produce. Water systems are designed and maintained to prevent back flow from waste water to water used in covered activities.
§112.132	Trash, litter, and waste are disposed of properly to prevent pest establishment and contamination of covered produce or areas used for covered activity.
§112.140	** Documentation of the date and method of cleaning and sanitizing equipment used for harvesting, packing, or holding covered produce are kept on file. Records include the following forms: Packing House and Washing Line Cleaning Log, Delivery Vehicle Inspection and Cleaning Log, Farm Harvest Container/Equipment Inspection Log, Harvest Tool and Container Cleaning Log, and Cleaning and Sanitizing Record.

<b>Records</b>		<b>21 CFR Part 112, Subpart O</b>
§112.161	<p>All records include:</p> <ul style="list-style-type: none"> <li>• The name and location of the farm</li> <li>• Actual values and observations from monitoring</li> <li>• An adequate description of covered produce</li> <li>• The location or growing area</li> <li>• The date and time of the recorded activity</li> </ul> <p>All records are created at the time of the activity and are accurate and legible. All records are dated and signed by the person conducting the activity.</p>	
§112.162	Records may be stored offsite if the records can be retrieved within 24 hours of request.	
§112.163	Record keeping systems and forms already in place at the time of this plan implementation may substitute for forms provided by Utah Department of Agriculture and Food if the required information is included in them. Existing records will not be required to be kept in one set with any new records.	
§112.164	Records are kept for at least two years from the record's creation and will be available for inspection and copying upon FDA request. Records for equipment, processes, analyses, sampling, action plans, results of scientific studies and tests are kept for at least 2 years after discontinuing the use of the equipment, processes, analyses, sampling, or action plans.	
§112.165	Records will be original, true copies, or electronic. True copies and electronic forms will be provided to FDA in an accessible and legible format.	
§112.166	<p>For produce requiring a label, the farm name, address, city, state, and zip code are listed on the label. When a label is not required, that information is included on a sign, card, or sales documents.</p> <p>For traceability and possible recalls, the names of harvest and packing personnel, field name, date of harvest, date of sale, and where the produce was sold is recorded using Harvest/Traceability Log forms and sales documentation.</p> <p>If possible, a traceability exercise may be conducted. Buyers are contacted to determine how much of a product was sold and how much remains in inventory. The identifying code is then traced through the farm's records from the point of sale back through packing dates, harvest date, planting date, field name, and inputs. Traceability success will be assessed for necessary changes.</p>	
	Additional records may include the following risk assessments: Annual Farm, Soil Amendment, Annual Water Inspection, Produce Washing, and Animal.	

<b>Plan Updates</b>	
Date	Additions and Sections Updated

# UTAH DEPARTMENT OF AGRICULTURE AND FOOD

## PRODUCE SAFETY PROGRAM

**Required Records** – Most farms will be required to maintain these records. The forms provided may be used to satisfy the record keeping requirements.

Water System Inspection Record	§112.50: You must keep records of the findings of the agricultural water system inspection at least annually.
Worker Training Record	§112.30: You must keep records for every training including the date, topics covered, and persons trained.
Cleaning and Sanitizing Record	§112.40: You must keep documentation of the date and method of cleaning and sanitizing equipment used for harvesting, packing, or holding covered produce.
Harvest Tool and Container Cleaning Log	§112.40: You must keep documentation of the date and method of cleaning and sanitizing equipment used for harvesting, packing, or holding covered produce.

**Required Records If Applicable** – If your farm is using certain practices, you are required to keep these records. The forms provided may be used to satisfy the record keeping requirements.

Water Treatment Monitoring Record	Farms that treat water for use with covered produce must keep records for the results of water treatment monitoring (§112.50).
Agricultural Water Die-Off Corrective Measures Record	If a water die-off time interval is used, you must document the time intervals or calculated log reduction applied and documents must include how the interval was determined, dates of last irrigation and harvest, and the dates of harvest and end of storage (§112.50).
Compost Treatment Record	If compost is treated at your farm, you must keep records for the process used to treat BSAAO such as time, temperature, and turnings (§112.60).
Packinghouse and Washing Line Cleaning Log	If covered produce is packed in a packing house or washed on a washing line, you must keep documentation of the date and method of cleaning and sanitizing equipment used for harvesting, packing, or holding covered produce (§112.40).
Wash Water Sanitizer Log	If sanitizer is used in wash water for covered produce, you must document the results of water treatment monitoring (§112.50).
Contract Personnel Training Log	If you use contract personnel on your farm, you must keep records of training including the date, topics covered, and persons trained (§112.30).

**Helpful Records** – These records are not required by the Produce Safety Rule. These logs and forms can be used to demonstrate that your farm is in compliance with the various requirements of the rule. They may also be used for other regulatory audits or voluntary audits.

Water Source Testing Log	Keeping these records may be used to support that your farm is in compliance with §112.44 and §112.46 for required testing and can be used as a reference for scheduling future sampling.
Field Sanitation Unit and Wash Station Service Log	This record form can be used to demonstrate that your farm is in compliance with requirements for toilet and hand washing facilities (§112.129-130).

## Helpful Records Continued

Restroom Cleaning Log	This record form can be used to demonstrate that your farm is in compliance with requirements for toilet and hand washing facilities (§112.129-130).
Delivery Vehicle Inspection and Cleaning Log	These records can be used to show that your farm is compliant with the requirements for the transport of covered produce (§112.125).
Storage Cooler Cleaning Log	Keeping this record can help show that your farm is in compliance with the requirements for buildings and equipment (§112.123).
Farm Harvest Container/Equipment Inspection Log	§112.123 requires farmers with covered produce to inspect and maintain food contact surfaces of equipment and tools to prevent contamination of the covered produce. Using this log can help show that you are in compliance with these requirements.
Equipment/Vehicle Maintenance Log	§112.123 and §112.125 require using equipment in a manner that minimizes the potential for contamination. This log may be useful to assure that your farm is in compliance with the rule.
Pesticide Application Record	The Produce Safety Rule does not require farmers to record the use of pesticides. This form may be used to satisfy requirements for other laws and regulations.
Manure Application Log	This log can be used to show that the time interval between manure application and harvest meets the timing requirements in §112.56.
Visitor Log	The Produce Safety Rule requires that all visitors are trained on the importance of health and hygiene in §112.22. §112.33 requires visitors to be aware of farm policies. This log can be used to show that your farm is in compliance with the rule.
Pre-Harvest Assessment Log	Filling out this log can be a helpful reminder for practices that reduce the possibility of contaminating covered produce.
Cooler Temperature Log	The Produce Safety Rule does not require this log. The rule does require equipment to be maintained and monitored to prevent safety risks. This log may also be used for other requirements for other food safety programs.
Thermometer Calibration	Keeping this log can help demonstrate that your farm is in compliance with the requirements for maintaining instruments and ensuring the accuracy of the instruments (§112.124).
First Aid Kit Log	The Produce Safety Rule does not require farms to keep this log, however, the log is useful as a reminder to make sure the kit is stocked. This log may be used for other food safety programs.
Injury/Illness Report	This report is not required by the rule. The log can be useful for documenting potential sources of contamination and can be used for insurance or other food safety purposes.
Harvest/Traceability Log	This log can be useful for documenting what, where, and when covered produce was grown. This log can be used to record essential information in the event of a recall or a complaint is filed.
Product Disposal Form	This form can be useful to document product loss and can help compare expected yields and actual yields.
Pest/Rodent Control Log	The Produce Safety Rule requires farmers to ensure that pests or rodents do not contaminate covered produce. This log can be useful in determining pest management strategies and threshold counts.

## Helpful Records Continued

Fence Perimeter and Field Inspection Log	This log can be helpful for recording field inspections and documenting corrective actions.
Animal Activity Log	This log can be useful for assessing the areas of covered activity for potential contamination from animals and evaluating whether covered produce can be harvested.
Annual Farm Risk Assessment	This form can be useful for developing a produce safety plan and can help determine where risks for contamination are greater.
Soil Amendment Risk Assessment	This form can be used to evaluate the risks of contamination from soil amendments.
Annual Water Inspection Risk Assessment	This form can be used to document inspections of water sources and can help with the evaluation of contamination risk from water sources and systems.
Produce Washing Risk Assessment	This form can be used to document water quality for wash water and can be used to determine if there is potential for produce contamination from wash water.
Animal Risk Assessment	This form can be used to determine possible risks of contamination of covered produce from wildlife and domestic animals.

**Required Records Not Recorded On Forms Or Logs** – These records are required by the Produce Safety Rule but are not recorded on forms or logs. These records will consist of other documentation such as receipts, lab test results, scientific data, etc.

Exemption Records	If your farm is eligible for a qualified exemption, you must keep records to demonstrate that your farm meets the criteria for a qualified exemption and keep a written record of an annual review of the farm's status (§112.7).
Analytical Water Tests	You must keep documentation of the results of all analytical water tests (§112.50).
Microbial Die-Off	If you use a microbial die-off or removal rate, you must have data or information to support a microbial die-off or removal rates (§112.50).
Public Water Test Results	If you are using water from a public supply source, you must keep annual documentation from public water systems showing compliance with the PSR (§112.50).
Alternative Methods	If you are using any alternative method to satisfy the requirements of the Produce Safety Rule, you must keep documentation to support alternatives used to satisfy the requirements for agricultural water (§112.50).
Water Treatment Methods	If you are treating water used in covered activities, you must have data or documentation demonstrating that your treatment methods satisfy the agricultural water requirements.
Third Party Soil Amendments	If your farm uses compost treated by a third party, documentation of the process and handling of the soil amendment is required (§112.60).

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## Produce Safety Program

### First Aid Kit Log

Date	Location of First Aid Kit	Action: Checked or Restocked	If restocked, list added items here	Initials

Items in the first aid kit should not be expired.

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Injury/Illness Report

#### Illness:

Date/Time of Symptoms	Name of Employee	Name of Person Completing Report	Symptoms (List all that apply)	Did the employee see a doctor?	If yes, please explain diagnosis if not confidential.
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	

#### Injury:

Date/Time	Name of Employee	Name of Person Completing Report	Location (on body) of Injury	Description of Injury	Action Taken

**For Either Illness or Injury:** Record the date that the employee expects to return to work. Document if the employee is assigned to a fruit/vegetable handling job or another non-handling job and document for how long.

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Reviewed By:		Title:		Date:	
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**Produce Safety**  
**Worker Training Record (REQUIRED)**

*Frequency: upon hiring, annually, and as needed.*

Name and Address of Farm: \_\_\_\_\_ Date: \_\_\_\_\_

Training Time: \_\_\_\_\_ Trainer: \_\_\_\_\_

Topics Covered in Training: \_\_\_\_\_

**Training materials:** (Please attach any materials related to the training.)

Type of Training: ☐ Annual ☐ Monthly ☐ Weekly ☐ New Employee ☐ Corrective Action Response

**Employee Name** (please print)

**Employee Signature**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_
9. \_\_\_\_\_
10. \_\_\_\_\_

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Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Visitor Log

*Please see the food safety plan for information on food safety procedures for visitors*

Date	Enter Time	Exit Time	Visitor (Name)	Purpose of Visit	Host (Initials)	Read Visitor Policy
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No
						<input type="checkbox"/> Yes <input type="checkbox"/> No

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Contract Personnel Health and Hygiene Training Log

Name of Farm: \_\_\_\_\_

Date	Enter Time	Exit Time	Contract Personnel (Name)	Company Name	Area Worked On	Host (Initials)

Reviewed By:		Title:		Date:	
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# Produce Safety Program

## Equipment/Vehicle Maintenance Log

Name of Farm: \_\_\_\_\_

Date	Name of Equipment/Vehicle	Maintenance Performed

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Agricultural Water Die-Off Corrective Measures Record **(REQUIRED)**

Name and Address of Farm: \_\_\_\_\_

Number of days from last watering to harvest	0 Days	1 Day	2 Days	3 Days	4 Days
Water Sample CFUs	0-126	127-393	394-1,228	1,229-3,837	3,838-11,990

Water Source: \_\_\_\_\_

Current Calculated GM: \_\_\_\_\_ CFU/100 mL water

Current Calculated STV: \_\_\_\_\_ CFU/100 mL water

Calculated Interval: \_\_\_\_\_ Days

Adjusted GM: \_\_\_\_\_ CFU/100 mL water

Adjusted STV: \_\_\_\_\_ CFU/100 mL water

This chart shows how long a grower must wait considering how many Colony Forming Units (CFU) of generic E. coli are found in a 100 ml Sample of water taken from the watering source (chart based on 0.5 Log die off per day).

Water Sample Location	Field Location/Name	Crop	Date and time of last water application	Date and time of crop harvest	Time interval since last water application	Harvest Supervisor Initials

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Water Source Testing Log

*Save any document providing information on test results and test methods from your laboratory.*

Sample Date	Test Date	Water Source (surface, well)	Sample Location	Laboratory	Test Run/Results	Corrective Actions If Necessary	Initials

Reviewed By:		Title:		Date:	
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## Produce Safety Wash Water Sanitizer Log

Testing Method: \_\_\_\_\_ Sanitizer Used: \_\_\_\_\_

[illegible]

Reviewed By:		Title:		Date:	
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**Produce Safety**  
**Water System Inspection Record (REQUIRED)**

Name and Address of Farm: \_\_\_\_\_

Date	Time	Water Source and/or Distribution System *	Observations	Corrective Actions Taken	Initials

\*Example of water source: Pond, Canal, Ditch, Pump Station, Faucet, etc.

Reviewed By:		Title:		Date:	
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**Produce Safety**  
**Water Treatment Monitoring Record (REQUIRED)**

Date	Time	Water pH	Water Temperature	Turbidity	Sanitizer (Name & Rate)	Corrective Action Needed (Yes or No)	Initials

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Annual Water Inspection Risk Assessment

Name of Farm: \_\_\_\_\_

Date	Inspection Method	Name of Person Doing Inspection	Issues Found	Corrective Actions Necessary

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Soil Amendment Risk Assessment

Name of Farm: \_\_\_\_\_

Date	Type of Soil Amendment Used	Typical Dates of Application	Documents On Hand To Verify Treated Soil Amendments

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Compost Treatment Record (REQUIRED)

Name and Address of Farm: \_\_\_\_\_

*Use one sheet for each row or pile.*

Date Turned	(Temp/Time) Test Area 1	(Temp/Time) Test Area 2	(Temp/Time) Test Area 3	(Temp/Time) Test Area 4	Initials

Thermophilic Composting: Activity: ☐ Static ☐ Turned

Other Compost Method: \_\_\_\_\_ Date Piled: \_\_\_\_\_ Row Number/Name: \_\_\_\_\_

Date Finished: \_\_\_\_\_ List all Ingredients added to compost: \_\_\_\_\_

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# Produce Safety

## Manure Application Log

[illegible]

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## Produce Safety Manure Storage Log

Date Received	Storage Location of Manure	How Risk of Potential Contamination is Addressed*	Initials

*\*Berms, covering location, etc.*

Reviewed By:		Title:		Date:	
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## Produce Safety Pest/Rodent Control Log

\* List type of control methods used such as traps, poison, repellants, etc.

Trap Number	Company Hired Or Self	Date of Service or Action Taken	Target Pest	Type of Control *	Location of Traps	Checked By: Date:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:
						Activity: <input type="checkbox"/> Yes <input type="checkbox"/> No # Caught:

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Pesticide Application Record

Farm Name: \_\_\_\_\_ Business License Number 4000: \_\_\_\_\_

Applicator Name: \_\_\_\_\_ Applicator License Number: \_\_\_\_\_

Address: \_\_\_\_\_ Business Phone: \_\_\_\_\_

Recent Interval/ Period	Treatment Site (Location and size, acres/feet)	Pesticide Brand Label Name	EPA Registration Number	Rate of Formulation Applied per Unit Area  (undiluted pesticide product as sold by manufacturer or RTU)	Method of Application	Farm Weather Conditions	Water Source	Purpose of Application Target Site/Pest

## Produce Safety Program

### Animal Risk Assessment

Date	Types of Animals That May Enter The Farm	Potential Problems	Corrective Actions Necessary

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Cooler Temperature Log

Farm Name and Address: \_\_\_\_\_

Cooler Location: \_\_\_\_\_ Cooler Name/Number: \_\_\_\_\_

Date	Thermometer Calibration Date	Thermometer Number	Recorded Temperature		Corrective Actions if Necessary	Result of Corrective Actions and Date Accomplished	Initials
			A.M.	P.M.			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			
			<input type="checkbox"/> C° <input type="checkbox"/> F°	<input type="checkbox"/> C° <input type="checkbox"/> F°			

Reviewed By:		Title:		Date:	
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**UDAF Produce Safety Program**  
**Farm Harvest Container/Equipment Inspection Log**

Date	Container Number/Name	Condition of Containers		Action Needed	Additional Notes	Initials
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			
		Satisfactory <input type="checkbox"/>	Needs Repair <input type="checkbox"/>			

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# Produce Safety Program

## Harvest/Traceability Log

[illegible]

Reviewed By:		Title:		Date:	
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## UDAF Produce Safety

### Storage Cooler Cleaning Log

Date	Checklist Floors/Walls (Check Each)					Cleaned/Corrected By:
	Sweep	Standing Water Present	Disinfectant Used	Disinfectant Rate	Equipment Dripping	

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Pre-Harvest Assessment Log

Questions	Yes	No	N/A	Corrective Action	Initials
Toilet and wash facilities are properly located and supplied	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Is potable water available for workers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Harvest containers are clean and protected	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Harvest equipment is in good condition (No leaks)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Disinfection containers for harvest tools are available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Is there evidence of unauthorized entry in the crop area, and if so, has it been investigated?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Is there evidence of domestic or wild animal activity in harvest location?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Contaminated areas are isolated for "no-harvest"	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Is transportation equipment clean and available?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Harvest crew is practicing good health and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Harvest crew is not showing signs of illness related to food borne pathogens	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Harvest crew gloves and jewelry are no potential source of contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Visitors on site have signed in and are following good health and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Thermometer Calibration

Name of Farm: \_\_\_\_\_

Date	Thermometer #/Name	Calibration Methods	Amount Calibrated In Degrees



## Produce Safety Program

### Annual Farm Risk Assessment

Name of Farm: \_\_\_\_\_

Date	Farm Land History	Adjacent Land Concerns	Equipment Issues	Corrective Actions Necessary	Structures	Corrective Actions Necessary

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Produce Washing Risk Assessment

Name of Farm: \_\_\_\_\_

Date	Type of Washing (Single Or Recirculating)	Sanitizer Used In Wash Water	Water Change Schedule	Cleaning Schedule of Washing Equipment

Reviewed By:		Title:		Date:	
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# Produce Safety Program

## Packinghouse and Washing Line Cleaning Log

[illegible]

Reviewed By:		Title:		Date:	
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**Produce Safety Program**  
**Delivery Vehicle Inspection and Cleaning Log**

Date	Vehicle Description	Previous Load	Inspection Results	Actions Taken	Initials

**Inspect for Smell, Previous Loads, Non-Produce Load Issues, Liquids, Debris, etc.**

**Actions Taken: Full Cleaning, Sweeping, Sanitizing, Fumigation, etc.**

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**UDAF Produce Safety Program**  
**Field Sanitation Unit and Wash Station Service Log**

Date	Sanitation Unit #/Name*	Cleaned/Service By (Name)	Potable Water Available	Supplies Stocked**	Additional Action Needed
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			
		<input type="checkbox"/> Cleaned <input type="checkbox"/> Serviced			

*\* Please attach map to show locations of each unit*

*\*\* Sanitation Supplies e.g. single use towels, toilet paper, potable water, etc.*

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Harvest Tool and Container Cleaning Log

Date	What was cleaned?	Cleaned	Sanitized	Sanitizer Used	Rate of Sanitizer	Comments/Actions Taken	Initials

Cleaning Process: \_\_\_\_\_

Sanitizing Process: \_\_\_\_\_

Reviewed By:		Title:		Date:	
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## UDAF Produce Safety Restroom Cleaning Log

Date of Cleaning	Restroom Number or Name	Cleaned By	Service Necessary	Supplies Filled	Additional Actions Necessary
			<input type="checkbox"/> Yes <input type="checkbox"/> No		
			<input type="checkbox"/> Yes <input type="checkbox"/> No		
			<input type="checkbox"/> Yes <input type="checkbox"/> No		
			<input type="checkbox"/> Yes <input type="checkbox"/> No		
			<input type="checkbox"/> Yes <input type="checkbox"/> No		
			<input type="checkbox"/> Yes <input type="checkbox"/> No		

Reviewed By:		Title:		Date:	
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**Produce Safety**  
Cleaning and Sanitizing Record

Date	Time	List tools/equipment	Method Used	Cleaned By (Initials)

Reviewed By:		Title:		Date:	
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## Produce Safety Program

### Product Disposal Form

Date	Crop Disposed Of	Reason for Disposal	Disposal Method

Reviewed By:		Title:		Date:	
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**Insert the following pages at the end of Produce Safety Program packet:**

1. Results or certificate from municipal water source to show that water meets microbial requirements of FSMA
2. Testing results of agricultural surface water used by farm
3. Results or certificate from well water to show that water meets microbial requirements of FSMA
4. Certificate of conformance for biological soil amendments treated and provided by a third party

# Glove Facts

The following items help ensure adequate glove usage:

**If gloves are used, gloves MUST be:**

1. CONTROLLED BY THE FACILITY
2. KEPT IN CLEAN CONTAINERS
3. DISPOSED OF WHEN GLOVES BECOME SOILED/TORN
4. COLLECTED AT THE END OF EACH DAY'S USE (IF GLOVES ARE REUSABLE)

**Employees must NEVER:**

1. PLACE GLOVES IN PERSONAL PANTS POCKET
2. TAKE GLOVES HOME
3. PLACE IN PERSONAL VEHICLE WITHOUT BEING IN PROTECTIVE PACKAGING
4. TAKE GLOVES INTO BATHROOM/RESTROOM



**Disposable gloves SHOULD:**

1. BE CHANGED WHEN NECESSARY
2. BE STORED IN SAFE AREA AND AWAY FROM SOURCES OF CONTAMINATION
3. NOT BE REUSED IF NOT INTENDED

**PROPER GLOVE USAGE ENSURES PROTECTION FOR BOTH THE CONSUMER AND THE PRODUCER.**



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# Produce Washing

**WORKERS MUST WASH HANDS BEFORE HANDLING PRODUCE**

**DO NOT WASH FRUIT OR VEGETABLE PRODUCE WITH SOAP  
OR DETERGENT**

Washing produce is not intended to help reduce bacteria and other biological concerns. Washing produce is not a kill step.

Washing produce is only for the removal of dirt and debris

**WATER MUST MEET MICROBIAL STANDARDS OF POTABLE  
WATER OR TREATED WATER THAT MEETS THE  
REQUIREMENTS OF NO DETECTABLE GENERIC *E. COLI*  
(YOU MUST NOT USE UNTREATED SURFACE WATER FOR  
WASHING PRODUCE)**

Two methods of washing produce:

- 1) Single-pass water: water that is sprayed or run over top of produce that will not come in contact with produce again, e.g., using water from a hose to spray down a bucket of carrots.
- 2) Multi-pass water: Water that is intended for cleaning produce that is used or reused multiple times, e.g., dunk tanks, water flumes, or containers where produce is continually submerged one after another.
  - a) You must maintain and monitor water quality and temperature during multi-pass washing
  - b) Sanitizer used during multi-pass water must meet requirements of the label and must be appropriate for the activity.

## **Food Contact Surfaces**

You must inspect, maintain, and clean and, when necessary and appropriate, sanitize all food contact surfaces of equipment and tools used in covered activities as frequently as reasonably necessary to protect against contamination of covered produce.

Examples of food contact surfaces:

- Tools
- Utensils
- Harvest Containers/Bins
- Storage Containers
- Packaging Containers
- Sorting Tables
- Pallets

Sanitizer used during cleaning food contact surfaces must meet requirements of the label and must be appropriate for the activity. The sanitizer label must state that it is appropriate to use on food contact surfaces.

You must maintain and clean all non-food-contact surfaces of equipment and tools subject to this subpart used during harvesting, packing, and holding as frequently as reasonably necessary to protect against contamination of covered produce.